SCIENCE FOR THE PEOPLE.

FORT RAE AND THE DOG-RIB INDIANS. FORT RAE AND THE DOG-RIB INDIANS. In a letter to Nature, Captain Dawson, the sommander of the British Circumpolar Expedition stationed at Fort Rae, thus describes that semote northern point and its inhabitants: Fort Ree lies in lat. 62° 38' N. and long. 115°25' W. from Greenwich, half-way up a long guif of Greenwich and the runs for about 100 miles in a northwest direction from the mouth of the Tellow Knife River. The fort is situated at the foot of a rocky hill that rises some 200 feet above the lake, which is about four miles wine this point. The Indians who resort here for trade hunt for the most part in the "barren lands" near the Coppermine River, whence they bring quantities of skins and beef from the musk-ox, which seems to be very abundant.

trade hunt for the most part in the "barren lands" near the Coppermine River, whence they bring quantities of skins and beef from the barren plants of the musk-ox, which seems to be very abundant froer too are very plentiful, and in the winter too are the winter too winter

SOME EUROPEAN SAND-DUNES.

A correspondent of Knowledge gives these articulars respecting various sand-dunes in urope: Sand-dunes travel in the direction of he prevalent wind. They continue to advance pland and overwhelm everything on their narch, even streams failing to arrest their progress. The mouth of the river Adour, on the west coast of France, has been shifted two da half miles from its original position by croaching sand-dunes. Along the French coast, where they extend for miles, they average from fifty feet to sixty feet in height, while that has high as 260 feet. On the shores of the Bay of Biscay they travel inland at the rate of about sixteen feet in a year, while in some parts of Denmark the rate of encroachment reaches twenty-four feet in the same time. The advance of these dunes has been very much checked within the last few years by their having been planted with the cluster-pine, sand marram (Arundo arenaria), etc. These plants bind the sand and form a covering and a network of rootlets. Before these precautions were taken, houses, fields and even whole parishes were buried beneath the sand. Occasionally these planted dunes become covered, the vegetation then decomposes and forms a layer of peaty matter.

In Cornwall, the West Indies and other places where the sand is calcareous, cr formed of comminuted shells, etc., it is compacted into a hard stone by the action of rain-water percolating, dissolving the carbonate of lime, and rearrauging it as a cement; this rock is common in the Bahamas and Bermudas, where it weathers into caves and pictures que crags. In Cornwall the bardest granite may be seen pol-SOME EUROPEAN SAND-DUNES.

weathers into caves and picture-sque crags. In Cornwall the hardest granite may be seen pol-ished and worn into furrows where blown sand has come in contact with it, and the Egyptian Monuments exposed to the sand drifting from Monuments exposed to the sand drifting from the Libyan desert present a similar polished ap-pearance. Advantage is taken of the polished or wearing property of blown sand, as in the case of the artificial sand-blast used for engrav-ing glass or cleaning files, etc. There are "musical" sands on the coast of Skye; as one walks over them they give out a musical note, probably due to the sand-grains being of equal size.

INSECTS VISITING FLOWERS.

Mr. A. W. Bennett and Mr. R. M. Christy have been reporting to the Linnar Society of London the result of their observations on the visits of insects to flowers. As respects preference for particular colors, Mr. Bennett has moticed among the Lepidoptera that 70 visits were made to red or pink flowers, 5 to blue, 15 to yellow, and 5 to white; the Diptera paid 9 visits to red or pink, 8 to yellow, and 20 to white; Hymenoptera alighted 303 times on red or pink flowers, 126 on blue, 11 on yellow, and 17 on white flowers. Mr. Christy records in detail the movements of 76 insects, chiefly bees, when engaged in visiting 2,400 flowers. He tabulates the same, and concludes therefrom that insects, notably the bees, decidedly and with intent confine their successive visits to the same species of flower. According to him, also, butterflies generally wander aimlessly in their flight: yet some species, including the Frittillaries, are fairly methodical in their habit. He believes that it is not by color the that insects are guided from one flower of nother of the same species, and he suggests that the sense of smell may be brought into paid. Bees, he avers, have but poor sight for tent of the same species, and he suggests that the sense of smell may be brought into paid. Bees, he avers, have but poor sight for tent of these 12 were methodic in their visits, 9 only irregularly so, and 5 not at all; 13 stricted white flowers, where of 5 were me-INSECTS VISITING FLOWERS. visits, 9 only irregularly so, and 5 not at all; 13 cisited white flowers, where of 5 were methodic and 8 the reverse; 11 visited yellow flowers, of which 5 were methodic and 6 were not; 28 visited red flowers, 7 appearing methodic, 9 nearly so, while 12 were the contrary.

PURIFYING PRODUCTS OF GAS COM-BUSTION.

The use of lime in purifying coal gas on its passage from the retorts to the gasometers is well known. Dr. Joule, F. R. S., has just; been well known. Dr. Joule, F. R. S., has just; been recommending lime as a purifier of the products of gas combustion, thereby removing some of the objections which prevent the use of gas in picture galleries and other places. Slaked lime is placed in a vessel the bottom of which, about one foot diameter, is slightly doned and perforated with fine holes. The vessel is suspended about six inches above the burner. It is found that a stratum of four or five inches of lime is sufficient to remove the acid vapors so far as to prevent them from acid vapors so far as to prevent them from reddening litmus paper. The lime seems in many respects to present important advantages over the zinc previously recommended.

A REMARKABLE DUST.

On February 26 there was discovered in the now in several places in Trondhjem Amt, in North Norway, a fine dust, which, it was be-lieved, originated from the Iceland volcanoes North Norway, a fine dust, which, it was believed, originated from the Iceland volcanoes, such an occurrence having taken place in 1876. Dr. H. Reusch, of the Mineralogical Faculty of Christiana University, having examined the samples forwarded to him, now states, however, that the dust is not of an eruptive nature, but consists of common sand, fine stones, quartz, hornblende and talc, mixed with very fine particles of vegetable matter. The phenomenon is nevertheless remarkable, as the dust must have been carried a very long distance, the whole of the country having for months been covered with deep snow. The dust fell over a district of several degrees. The wind blew strongly from north-northwest. Clouds of dust passing along in the air at great elevations are not unusual. Thus Professor Smyth in his book on Tenerific states that oftentimes while at high altitudes, the view of portions of distant islands would be almost antirely cut off by strata of dust in the air. The existence of these clouds of dust in the midst of the ocean, at a great distance from and is an interesting problem. While experimenting upon Mount Etnz in Italy, where the hir is of the purest and clearest, Professor Langley also encountered these clouds of dust; and, on Mount Whitney in California, at an elevation of 13,000 feet, the same phenomenon was observed.

AN INTERESTING QUERY. Does the increasing transfer of iron from the series to the surface of the carth, asks Knows ledge, exercise any sensible meteorological influence? Is it in any marked way influential
on electric currents, and thence does it affect
magnetic storms? This is a question which
needs a little thought to answer safely. The
development of railways, and the almost universal substitution of iron for wood wherever
it is practicable to use that metal, must surely
exercise a decided influence of its own. Every
year more and more of the iron formerly buried
deep in the earth is spread upon its surface,
and it is surely reasonable to assume that,
electrically at least, some effect is produced;
how far we may venture, as some seem now how far we may venture, as some seem now disposed to do, to translate this into a meteor-clogical agency is a problem for science to

COOKING BY ELECTRICITY.

A Montreal firm has invented and patented a machine for cooking by electricity. It consists of a saucepan so isolated by non-conductors that the bottom forms the positive pole of the current. The negative pole is attached to a movable point which travels in circles over the bottom of the pan underneath, distributing the heat over the whole surface and with sufficient rapidity to avoid burning a hole through the pan at any one point.

AZENOR

"Seamen, seamen, tell me true, Is there any of your crew Who in Armor tower has seen Azenor, the kneeling queen ?"

"We have seen her oft indeed, Kneeling in the self-same place, Brave her heart, though pale her face, White her soul, though dark her weed."

Of a long-past summer's day Envoys came from far away, Mailed in silver, clothed with gold, On their snorting chargers bold.

When the warder sp ed them near, To the King he went and cried, Twelve bold knights come pricking here, Shall I open to them wide?"

"Let the great gates opened be, See the knights are welcomed all; Spread the board and deck the hall: We will feast them royally." "By our Prince's high command, Who ere long shall be our King.

We come to ask a precious thing. Azenor your daughter's hand." Gladly will we grant your prayer Brave the youth as we have heard; Tsilis she, milk-white and fair,

Gentle as a singing bird. Fourteen days high feast they made, Fourteen days of dance and song; Till the dawn the harpers played, Mirth and joyance all day long.

"Now, my fair spouse, it is meet
That we turn us toward our home."
"As you will, my love, my sweet;
Where you are, there I would come."

When his stepdame saw the bride, Well-nigh choked with spleen was she; "This pale-faced girl, this lump of pride-And shall she be preferred to me?

"New things please men best, 'tis true, And the old are east aside. Natheless, what is old and tried Serves far better than the new."

Scarce eight months had passed away
When sile to the Prince would come,
And with subtlety would say,
Would you lose both wife and home?

"Have a care, lest what I tell
Should befall you, so 'twere best;
Have a care, and guard you well—
'Ware the cuckoo in your nest." "Madam, if the truth you tell, Meet reward her crime shall earn; First the round tower's straitest cell, Then in nine days she shall burn."

III.

When the old King was aware, Bitter tears the dotard shed, Tore in graef his white, white hair, Crying, "Would God that I were dead."

And to all the seamen said.
"Good seamen, pray you tell me true,
Is there any one of you
Can tell me if my child be dead?" "My liege, as yet alive is she, Though burned to-morrow shall she be; But from her prison tower, O King! Morning and eve we hear her sing.

"Morning and eve from her fair throat Issues the same sweet, plainting not Issues the same sweet, plaintive note, 'They are deceived; I kiss the rod, Have pity on them, O my God!'

Even as a lamb, who gives his life All meekly to the cruel knife, White-robed she went, her soft feet bare, Self-shrouded in her golden hair.

And as she to her dreadful fate Fared on, poor innocent, meek and mild, "Grave crime it were," crued small and great; "To slay the mother and the child."

All wept sore; both small and great; Only the stepdame smiling sate; "Sure, 'twere no evil deed, but good To kill the viper with her brood.

"Quick, good firemen, fan the fire, Till it leap forth fierer and red; Fan it fierce as my desire; She shall burn till she is dead.

Vain their efforts, all in vain, Though they fanned and fanned again; The more they blew, the embers gray Faded and sank and died away.

When the judge the portent saw Dazed and sick with fear was he: She is a witch, she flouts the law; Come let us drown her in the sea."

What saw you on the sea? A boat Neither by sail nor oarsman sped, And at the helm, to watch it float, An angel white, with wings outspread.

A little boat far out to sea, And with her child a fair ladye, Whom at her breast she sheltered well, Like a white dove upon a shell.

She kissed and clasped and kissed again His little back, his little feet, Crooning a soft and tender strain, "Da-da, my dear, Da-da, my sweet.

"Ah, could your father see you, sweet, A proud man would be be to-day; But we on earth may never meet; But he is lost and far away."

In Armor tower is such affright As never castle knew before, For at the midmost hour of night wicked sterdame is no me

"I see hell open at my side, Oh, save me, in God's name, my son;. Your spouse was chaste: 'twas I who lied; Oh, save me, for I am undone."

Scarce had she checked her lying tongue When from her lips a snake did glide With threatening jaws, which hissed and stung And pierced her marrow till she died. Eftsoons, to foreign realms the knight Went forth, by land and over sea; Seeking in van his lost delight O'er all the round, round world went he.

He sought her East, he sought her West, Next to the hot South sped he forth, Then, after many a fruitiess quest, He sought her in the gusty North.

There by some nameless island vast His anchor o'er the side he cast; When by a brooklet's fairy spray, He spies a little lad at play.

Fair are his locks, and blue his eyes, As his lost love's or as the soa; The good knight, looking on them, sighs, "Fair child, who may thy father be?" " Sir, I have none save Him in Heaven :

Long years ago he went away, Ere I was born, and I am seven; My mother mourns him night and day." "Who is thy mother, child, and where ?" She cleanses linen white and fair In you clear stream." "Come, child, and we Together will thy mother see."

He took the youngling by the hand, And as they paced the yellow strand The child's swift blood in pulse and arm Leapt to his father's and grew warm.

"Rise up and look, oh, mother dear;
It is my father who is here:
My father who was lost is come—
Oh, bless God for it !—to his home," They knelt and blessed His holy name, Who is so good and just and mild. Who joins the streamd wife and child: And so to Brittany they came,

LEWIS MORRIS.

RELIGIOUS INTELLIGENCE.

An Old Church,—The First Congregational Church in Wethersfield, Conn., which has been closed for several months for repairs, will soon be reopened for religious worship. This is the third building erected by the society during its existence of almost 250 years. The first was built in 1645, the next in 1685, and the present building was erected in 1761. In 1838 it was extensively altered, the old-fashioned square pews being taken out and other changes made. The Hartford Post thus describes the present changes: "The present remodelling is extensive and includes the removal of the gallence, which ran round three scribes the present changes: "The present remodelling is extensive and includes the removal of the galleries, which ran round three sides of the audience room, the building of two new galleries on the east and west sides, the building of a recess for the organ in the rear of the pulpit, giving the floor a decided slope, arranging the seats in a semicircular form, putting colored glass in the windows and many other minor changes. The old design of the high wooden wainscoting is retained, but it is now made in hard wood instead of pine as before. The general effect of the remodelled room is excellent. It is light and cheerful and the use of hard wood in its natural color throughout is successful. The colored glass is well selected and there is a free use of mottoes in the glass. At the south side of the room is an inscription showing the dates of the various church buildings of the society as above stated. "Two very handsome memorial windows will receive special attention. They are companion pieces, placed one on each side of the pulpit, and are excellent specimens of modern ecclesiastical stained glass, rich in color and involving a great amount of detail and the use of much cutglass in some of the smaller pieces. One represents Joseph at the time of his residence in

great amount of detail and the use of much cutglass in some of the smaller pieces. One represents Joseph at the time of his residence in
Egypt, when he was visited by his brethren.
He is dressed in a crimson robe and holds a
cup in his hand. An olive curtain makes a
good background, and the subsidiary portions
of the design have a decided Egyptian character. At the base is some handsome decoration with some cut colored glass. The inscription is in three parts, the upper being passages
from the Bible, the two lower recording the
name of the person in memory of whom the
window is given and the name of the giver."

A MEXICAN MISSION.—"The Church of Jesus," a missionary enterprise started in Mexico a few years ago, by the Protestant Episcopal Church, does not appear to be in a very flourishing condition. Bishop Riley was put at its head; and though no allegations are as yet made against his personal integrity and ability, it its loudly asserted by many that he is tyrannical and that the movement has been a flasco from the beginning. The Rev. J. Milton Green, a missionary in Mexico, has written a letter to The Christian at Work in which he makes serious charges of mismanagement and sectarian bigothy against some of the missionaries of the "Church of Jesus." In view of all this, it is promised that the Foreign Missionary Committee of the Protestant Episcopal Church will look into the facts, "and at the proper time will give the explanation to those who have a right to expect it." The Independent thus describes the existing condition of the Mexican "Church of Jesus": "The present state of the Church appears to be one of division. It is divided into so many dioceses that it is a question whether the canonical clergy will not be almost all employed in furnishing the episcopate. It is divided into rival bodies, which have dropped the work of reformation to fight each other. The schools are divided, and part of the scholars are under the care of another church. The theological seminary has closed until further orders. As to the congregations, MEXICAN MISSION .- The Church the scholars are under the care of another church. The theological seminary has closed until further orders. As to the congregations, nobody can tell anything about them until the storm blows over and the fragments are picked up. There is one consolation for the Riley party; it has still in its employ as many as its financial resources can provide for. The name of the Church is still long enough for division; and doubtless there is left territory which and, doubtless there is left territory which can be sliced into dioceses. We recall that Bishop Riley has a genius for organization. A few years ago he organized and equipped a Re-formed Church or two in Spain and Portugal."

A STRANGE ANNOUNCEMENT .- The War Cry, A STRANGE ANNOUNCEMENT.—The War Cry, the organ of the English Salvation Army, recently contained the following sensational announcement in large display headlines: "Frozen to death last Sunday, owing to the extreme cold prevailing all around him (no professed worshipper of God having even given him a warm shake of the hand or a sparkling look), Jack Godless died in his sins without the least hope, and his soul perished! As he did not feel like going to any place of worship, and as nobody seemed particularly to want him to go, he stayed out in the log, where so many millions remain unable to see whether there is anything in religion. He might have been saved if anybody had been His dead body having been duly such a day! His dead body having been day laid out and the fact of his death having been generally made known, an inquest was held without the assistance of a coroner, at the head-quarters of the Salvation Army, 101 Queen Victoria-st., E. C., where the following verdict was directed to be entered in The War Cry:—The soul of the deceased was lost owing to exposure to temptation without any friendly help to salvation, and there can be no doubt that somebody was guilty of gross negligence!"

RITUALISM AGAIN.—Some feeling was aroused in two Episcopal churches at the Easter elections on account of the alleged ritualistic tendencies of the rectors. The ritualistic tendencies of the rectors. The churches referred to are Grace Church, Cleve-land, Ohio, and the Church of the Evangelists, Philadelphia. It is understood that the new vestry elected at the former church is not in sympathy with the extreme views of the rec-tor. One of the questions brought up in the Church of the Evangelists was the alleged practice of the rector of heating auricular con-fessions. Within a few days Bishop Stevens fessions. Within a few days Bishop Stevens has spoken strongly in condemnation of this practice, which, he says, is contrary to the letter and the spirit of the American Prayer-Book. "Who can," he said, "without the most violent straining and wrenching of language, turn these simple words of our exhortation enforcing pas-toral care into an authorization for the priest to sit in his church or in his vestry-room with his robes on, with a footstool or kneeling bench before him, and there interrogate each person as he or she kneels before what is called the Father Canfessor as to the sius he or she has committed, assigning to each special acts of penance and pronouncing over each priestly absolution, accompanied with perhaps some other ceremonials drawn more or less from the confessional system of the Church of Rome!

Fast Day.—It is said that the observance of Fast Day in New-England is becoming less general every year. Many clergymen in Massachusetts ignore it entirely. The Rev. Minot J. Savage, of the Unity Church, Boston, in a letter to The Transcript, expresses himself thus: "I have chosen no text for Fast Day, and do not intend to preach on that occasion. This is my ninth year in Boston, and I have not yet held a Fast Day service. For this course my reasons are two: 1. In a country where there is no union of Church and State I consider it simply an impertinence for either Governor or President to issue a proclamation appointing President to issue a proclamation appointing any religious service whatever. It is simply none of his official business. But the governor this year has reached a pre-eminence of assumption in attempting to dictate doctrine, topic and treatment. 2. I do not believe in Fast Day any way. The true religious treatment of the body is not to break its laws by either starving or stuffing. Bodily laws are divine laws; and they are to be kept by such a use of the body as shall insure health and efficiency. The rest is

"Washington Irving," says The Churchman,
"was a churchman. So were Cooper and Halleck and Verplank, his literary contemporaries.
His writing abounds in that sunny, homelike,
cheerful, healthy view of life which the Church
has always contributed to English literature
at its best periods and to the personal life of
English authors. Indeed, English literature
is Church literature. Nearly all the great authors in England since the Anglo-Norman days
have been churchmen. It is pleasant to think
at the centenary of Irving's birth that
pervades the sunny spirit that his
writing came not more from a genial temperament than from kindly influence of his
mother, the Church." It might have added
that nearly all the great authors in any country
are members of the dominant religious persuasion of that country.

A CHURCH IN BRAZIL.—A new church edifice is going up for the Presyterian Church in Sac Paulo, Brazil, and the corner-stone of this edifice was laid lately. In the presence of a large

company of people. The church owes its origin to the carnestness and eloquence of the much lamented missionary. A. G. Simonton. The present pastor is the Rev.G.W.Chamberlain, who has been laboring twenty years in São Paulo, and has secured a strong hold upon the people of the place. The new edifice will have a frontage of sixty feet by a depth of ninety feet. It will be a plain, unpretentious structure and will include a kindergarten of the most approved plans of the day. The new edifice will, therefore, serve the doubly useful purpose of a house of worship and a school for children.

RELIGIOUS ADVERTISING .- The Kalendar in Religious Advertising.—The Kalendar indulges in some caustic comments on the practice of religious papers to mix up religion and advertisements indiscriminately on the same page. "Is the day coming," it says, "when Prayer Bocks and Hymnals will be issued interleaved with Lydia Pinkham, St. Jacob's Oil, and the Safe Kidney Cure? When ambitious advertisers will even decorate our churches at Christmas and Easter tide, for the privilege of getting their trade mark in somewhere as a decoration? There is a sign of such a day in these Easter numbers of our leading church papers." papers.

REVIVALS IN FRANCE.—Revivals continue to be reported from various parts of France. Among the latest is that in the Cevennes, called the Sinai of France, from the fact that the ancient Huguenots fled to this region of busaltic mountains, there to have the privilege of worshipping tood as they pleased. The meetings are described as most enthusiastic, but the accessories—seats and meeting places—are most rude. The floors of stone, children and old people in the huge chimney-corner, and the lamps veritably Roman.

A CONVERTED ISLAND.—A missionary from the Island of Peru, in the Samoan group, writes that there is not a heathen left. Missionary labors were commenced there only eleven years ago. During this time the whole island has been evangelized, churches, chapels, mission houses have been built at their own expense and they are now supporting their own pastors and contributing to the society that sent them pestors and teachers. pastors and teachers.

AN EMIGRANTS' HOME.—By the liberality and efforts of Lord Radstock, Mr. E. M. Denny, the Countess de Noailles, and others like-minded, in view of the wants of the large number of emigrants from Great Britain to America, the Brunswick Hotel, close to Black-wail Docks, London, has been opened as a Christian Home for emigrants. Accommda-tions are provided for 300 guests.

Bishop Riley.—Bishop Riley, Episcopal Bishop of Mexico, has never received any salary, and has given about \$150,000 during the past ten or twelve years to the Christian work under his care. He has exhausted his private fortune. These facts are now made known by the report of a special committee representing the Committee on Foreign Missions of the Episcopal Church and the House of Bishops.

The Bishop of London proposes to introduce again in the present Parliament his bill for the wholesale removal of churches in the City of London proper, which is now almost entirely monopolized by business houses. As many as fifty out of sixty-five churches are thus threatened.

A correspondent of The Advance says there are nearly one thousand members of Protest-ant Churches in Rome who are converts from Romanism. These represent a much larger Protestant population, and are the results of ten years of missionary labor.

There are 220,000 members of temperance societies in twenty Episcopal dioceses in England. Among 3,000 abstaining ministers are five bishops and seven of the Queen's chaplains.

Cardinal Manning obtained from the Pope a plenary indulgence for all Catholics who ab-stained from saloon bars or tasting liquors during the latter days of the Lenten season.

Mr. Moody says he does not fear infidelity half so much as he fears the cold formalism which is creeping over Christianity—the want of heart, interest, fire and enthusiasm.

The centenary of the Protestant Episcopal Church of Maryland will be celebrated on the 29th of next May in St. Paul's Church, Baltimor€.

CURRENT RELIGIOUS OPINION.

perisher. As not an abody seemed parplace of worship, and as nobody seemed particularly to want him to go, he stayed out in the
fog, where so many millions remain unable to
see whether there is anything in religion. He
might have been saved if anybody had been
willing to take the trouble to go out to him, but
those whose duty it was to do so thought it was
quite unreasonable to expect them to turn out
quite unreasonable to expect them to turn out
was till the invocation begins, and again at the
close of the benediction. During the seemon they wag till the invocation begins, and again at the close of the benediction. During the sermon they crane their neeks to see the styles, and study the manners of their fellow-worshippers. Why not? I su't it the mission of these pack-pediers to load up on Sunday with a sufficient supply for a week in their loved vocation? Naisances! Then there are men whose Sunday boots always creak, whom the church officials, with an eye to the fitness of things, elect to the ushership, as if creaky boots were a prime qualification for the tread-mill functions of that coveted office. Men again, who are clumsy. They kneck the hymn-book out of the rack, kick over the spittoon, or upset the foot-bench right in the middle of the long prayer or in the most eloquent part of the sermon. They are fastidious, fidgety, fussy; always readjusting their wrist-culls, neck-ties and coat-collars; they often consult their time-pieces; their sent is hard and ancomfortable; they slide down and brace their knees against the pew shead of them; they slide back again, sit creet a moment, then askew, with their weary pates resting in their open palms, and their elouws on the pew back. In resuming a respectful posture their benumbed arms dislocate their wives, hats, which disturbs their devotion and evokes their indignation.—[Christian Intelligencer. close of the benediction. During the sermon

In all our great towns and cities how many hundreds and thousands are there who are dying of neglect? Grant that the church of to-day, with its chapels and its tract distributions, and its Christian charities, and its mission schools, is doing more than the Church of yesterday; is it doing anything like its duty? We call ourselves followers of Christ. He went out into the highways and hedges; preached in the streets and lanes, and on the hill-sides, mingled with publicans and sinners; brought the harlots and drunkards about him; left the ninety and nine in the fold to go into the wilderness after the one that had strayed away; passed by all the homes of priests in Jerisho to be a guest of the half heathen Zacchous. When we gather in our asthetic churches, pay from \$100 to \$1,000 a year for fifty sacred concerts, accompanying as many sacred orations, and delectate ourselves with the dim religious light of an exquisitely decorated and inxariousity warmed and carpeted and cushioned church, and are thrilled by the eloquence of a popular preacher, or exhilarated by the music of a skilfuily trained choir, give a cordial invitation to wealthy and respectable sinners, who belong to our set, and are able to pay our price for admission to our Christian church, and keep all others out, are we following Him who came to seek and to save that which was lost?—[Christian Union. In all our great towns and cities how many hun

If our Orthodox theory be correct, we have some solid ground to stand upon. And we have a revelation at every point answering our need; strong where we are weak, and giving us a consistent and harmonious system of faith and practice, which for generations and centuries has been quietly brightening earth, and preparing men for heaven. Forsake this; admit that the Bible when fairly interpreted does not conclude debate on those subjects on which it speaks; and at once we are tossed to and fro, and carried about with every wind of doctrine, by the sleight of men in craftiness, after the wiles of error. Taking the ground that the Bible is God's Word and shat it is impossible for God to he, we have a strong encouragement when we flee for retuge to lay hold of the hope set before us, and that hope becomes a sure and steadfast anchor of the soil, entering in to that which is within the veil. Taking Christ's words and holding to them in their simple and straightforward sense, we are stable and we are safe. Departing from this, wandering off into theories about a possible further probation, or final restoration, we break down our Bible from under us, and can find no logical stopping-place short of the arid vagaries of utter rationalism.—[Congregationalist.

A little charity goes a long way in temperance work if rightly managed. A basket of provisions for the sick wife of an intemperate husband cannot surely add fluel to his evil flame. A tender solicitude for his child, even a little politieness to himself when he is in a condition to appreciate it, will now and then leave its impression and possibly win his tolerance of you and the cause you represent. A careful study of the thought and bent of degraded men will reveal almost universally a feeling of antipathy to some representative temperance man. So long as that antipathy is nursed the drunkard will be apt to remain a drunkard from sheer spite. And a careful study of the experience of reformed men and women will show that the first strong impulse to lead a better life was excited by the personal interposition of some disinterested evangel. There is might in the kind, firm clasping of hands, however solled the one or pure the other.

Northern Christian Advocate.

PRACTICAL COOKERY.

A SERIES OF KITCHEN LESSONS WITH DEMON-STRATIONS, BY MISS MARIA PARLOA. VII.

CROQUETTES, CHOPS, VEGETABLES, ROYAL DIPLOMATIC PUDDING, ETC.

A talk about croquettes occupied the first half hour of the public object lesson last Monday morning at Miss Parloa's School of Cookery. Directions for making chicken croquettes have already been reported in this column. Lobster croquettes are made in much the same way. When two tablespoonfuls of butter and half a tablespoonful of flour have been cooked together until they bubble, there should be added a seant half cupful of cream or water, the meat of a two pound lobster, chopped fine, and salt and pepper to suit the taste. When these ingredients become hot an agg, well beaten, should be added. The mixture should be cooled, and portions of it should be shaped like cylinders,

dipped into beaten egg and cracker crumbs, and fried. Sweet potato croquettes are an especially palata-ble sweet entrée, Miss Parloa said. To make them she mixed together two cupfuls of cold boiled and grated sweet potato, three tablespoonfuls of melted butter, a teaspoonful of lemon juice, one-fourth of a cupful of cream, one and a half teaspoonfuls of salt, one-fourth of a teaspoonful of pepper, one teaspoonful of sugar and a slight grating of nutmeg. The mixture was beaten until light and smooth Postrons of it were shaped in the same way as for lobster croquettes, rolled lightly in crumbs, then dipped into the beaten egg (two eggs were used), rolled once in crumbs, and fried a minute and a half in boiling fat. Miss Parloa suggested that the croquettes may be served, if one choose, with a pint of thin cream, seasoned lightly with salt, pepper and nutmeg and heated just to the boiling point.

Several French chops were seasoned with pepper and salt, dipped in melted butter and rolled in fine bread crumbs, and broiled over a bright fire-not extremely bright, because the crombs are easily set afire. Potato balls—cut from cooked potatoes with a vegetable scoop and fried in washed butter or in chicken fat—may be served with these chops. On this occasion, however, Miss Parloa pared a lozen potatoes of medium size and, after allowing them to stand in water for some minutes to freshen them, boiled them for a quarter of an hour. She added a tablespoonful of salt and continued the boiling for fifteen minutes. Every drop of water was then poured off and the saucepan was shaken in a current of cold air. The potatoes were mashed until fine and light, and to them were added a tablespoonful of butter and half a tablespoonful of salt. After a good beating an addition was made of half a cupful of boiling milk. The potato was beaten like cake for a considerable time, and when served with the chops, or cutlets, it was delicate.

That homely vegetable, the carrot, can easily be prepared in a most toothsome way, as was soon shown. Two large carrots were scraped and cut into dice, balls, and long, slender strips, and these were cooked for an hour in a kettle containing two quarts of water. The water was then poured off, and the pieces of carrot were put into a saucepau

and the pieces of carrot were put into a saucepan tooether with halt a cupful of white stock, one teaspoonful sugar, one teaspoonful of salt, and a little pepper. After teu minutes' simmering, a table-spoonful of butter was added, and the dish was allowed to boil up once. Most of it was served at once; part was put aside for awhile.

For peas à la Française Miss Parioa used a pan of French peas. They were heated and drained. A tablespoonful of flour, twice as much butter and half a teaspoonful of sugar were stirred in a saucepan until thoroughly mixed. The peas were added, and the stirring over the fire was continued for five minutes, when a cupful of cream was added. The peas were simmered for ten minutes. Had they been fresh peas they would have boiled until tender instead of being simply heated through. Upon the dish were heaped little groups of the ranetfully-shaped pieces of carrot that had been reserved.

On Tuesday afternoon the audience first gave attention to the making of a royal diplomatic pudding. Half a box of gelatine had been soaked an hour or more in half a cupful of cold water, and upon it was poured two-thirds of a pint of boiling water. Half a pint of wine, the juice of a lemon and a cupful of sugar were added, and the mixture was stured and strained. Upon the table stood two moulds, one holding two quarts and the other half as much. A layer of jelly was put into the larger would, which was at once placed on ice. When the was filled with jelly. Ice was packed into the small mould, and the large mould was set in a basin of ice-water. When the last of the jelly had become solid the ice was removed from the small mould, and warm water took its place. This made it easy to lift the mould from the jelly a moment later. The space left vacant was filled with a custard made of these materials: Half a cupful of gelatine (previously soaked in half a cupful of cold water), half a cupful of sugar, the yolks of five eggs, two tablespoonfuls of wine, a scant cupful of milk, a teaspoonful of vanilla extract. The milk was boiled. To it were added the tract. The milk was boiled. To it were added the eggs and sugar, beaten together, and the gelatine. The mixtune was strained, and the vanilla and wine were added. When the custard began to thicken, there was added half a pint of cream whipped to a stiff froth. The custard was poured into the vacant space mentioned and was allowed to stand until hard. The pudding was then turned out of the mould and served with soft custard poured around it. For this custard there were used the yolks of eight eggs and whites of two, a quart of milk, a sean thalf teaspoonful of sugar, half a teaspoonful of salt, and a teaspoonful of lemon extract. The eggs and sugar having been beaten together, a cupful of the milk was added. The remainder was heated to the boiling point and poured upon the beaten mixture, which was at once put upon the stove in a double boiler. The custard was stirred until it began to thicken—say about five minutes—and the sait was

milk was added. The remainder was heated to the boiling point and poured upon the beaten mixture, which was at once put upon the stove in a double to theken—say about five innutes—and the sait was added. The custard was set away to cool, and when it was cold the flavor was added. The audience was cautioned against lifting carelessly the smaller of the two moulds used in making the pudding. Miss Parloa said it would be better to melt the jelly a trifle more in order to raise the mould easily than it would be to raise the mould quiekly, and possibly jar the jelly so much as to mar the appearance of the dish. She said, also, that the space from which the smaller mould was taken must be filled slowly with the preparation designed for it.

Between the stages of work on the royal diplomatic pudding Miss Parloa made two other dishes. For biscait glace, haif a cupful of water and two-thirds of a cupful of sugar were first boiled together for half an hour. Three eggs were beaten well and stirred into the boiling syrup, and the saucepon containing this mixture was placed in another of boiling water. For eight minutes the mixture was vigorously beaten; then the saucepan was transferred from the pan of hot water to one of cold water, and the mixture was beaten until cold. A teaspoonful of vanilla extract and a pint of cream whipped to a froth, were added and the mixture was again stirred well. It was put nuto little paper eases, shaped like cake pans and three or four inches long. These were made by Miss Parloa, who said they could be bought at the best restaurateurs if one did not choose to make them at home. A dozen and a half macaroons were browned in the oven, and after they had been cooled and had become hard on account of these processes, they were rolled fine. A layer of the crumbs was put on the cream hard bearing allowed to remain buried a long time.

For coffee jelly, a box of gelatine was soaked nearly two hours in half a pint of cold water. A pint and a half of boiling water was poured upon it, and when it has

it was hot it was spread upon slices of toasted bread, and served.

The last dish prepared was ham and eggs on toast. Trimmings from cold boiled ham were cut fine and spread upon buttered slices of toast. These were put into the oven for about three minutes. In the meantime six eggs and half a cupful of milk were beaten together, and a teaspoonful of sait and a little pepper were added. Two tablespoonfuls of butter were put into the saucepan with the mixture, and when this had been heated so much that it thickened it was taken off, beaten for a moment and spread over the ham and toast.

PRICES OF PROVISIONS.

AN ATTRACTIVE WEEK AT FULTON MARKET-VEGE-

TABLES AND MEATS.

Throngs of people have been visiting Fulton Market daily during the past week to see the fine display of brook trout with which the season wherein that fish may be eaten has been opened. "It is a pity to eat such a pretty fish," said a young woman as she gazed at the pile of speckled beauties upon Mr. Blackford's stands. The Long Island cultivated trout sold yesterday for \$1 25 a pound, the State cultivated for \$1, and those from the mountain streams for 75 cents a pound. Some that were sent in a frozen state from Canada brought 50 cents a pound. The opening of the trout season and the formal opening of the new market have not been the only features, though they have been the chief ones, of interest in this attractive market during the week. The North River shad appeared at last, while three vessels loaded with fresh mackerel, the first of the season, arrived and discharged their cargoes, and two nine-pound salmon, the pio cargoes, and two nine-pound salmon, the pioneers of their kind from Nova Scotia, were sold in the market for \$2 a pound. The mackerel, which were caught off the Virginia Capes, sold for 15 and 20 ceuts a pound. These useful fish hereafter will come in large quantities, the height of their season being about August 1. North River roe shad brought \$1 50 and the bucks 75 ceuts each, while Southern roe sold for 65 cents and the bucks for 40 cents each.

sonthern to each for or cents and the states of the cents and the collect warm weather has brought much lower prices for other kinds of fish. Cod are 6 and 10 cents, and naddeck only 6 cents a pound. Live lobsters are more nurcerous than they have been for several weeks, and are selling for 18 cents a pound. White halibut are 22 cents, frozon salmon 35 cents, flounders 10 cents, dressed cels 20 cents, and blackish 15 cents a pound. Some immensional striped base, one of which weighed sixty-eight pounds, were readily sola at 20 cents a pound. Spanish mackerel are scarce and worth 75 cents a pound. Pompane are 75 cents, weakish 15 cents, sheepshead 25 cents, white perch 10 cents, alleach base 20 and 25 cents, yellaw perch 10 cents, and green pickerel 18 cents a pound. Bufaloids are 10 cents and cents are 20 cents a pound. Bufaloids are 10 cents are pound. Entatlement of the cents of pounds of the cents of pounds. Bufaloids are 10 cents are 20 cents a pound. Bufaloids are 10 cents are 20 cents a pound. Bufaloids are 10 cents are 20 cents a pound. Bufaloid with the cents of the cents o

MENU. Julienne Soup.
Baked Shad. Cucumbers
Roast Lamb. Green Peas. Potatoes à la Duchesse.
Asparagus on Toast.
Lettuce and Cucumber Salad.
Cheese. Crackers.
Nesselrode Pudding. Strawberries.
Coffee.

HOUSEHOLD NOTES.

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JULIENNE SOUP.—Cut into small strips equal quantities of turnips, carrots and celery; slightly brown over a slow fire in a little fresh butter. Add some strips of leek or onion, some lettuce, sorrel leaves and a small lump of sugar. Bold all these vegetables in your stock over a slow fire for an hour, and just before serving add a tablespoonful of green peas and two of asparagus heads, both previously boiled in salted waier. Pour into soup tureen over cubes of fried bread-crusts. Be sure that no fat remains on the soup.

BAKED SHAD.—Reduce to crumbs the inside of a loaf of bread heat in a saucepan some fresh butter

Baked Shad.—Reduce to crumbs the inside of a loaf of bread, heat in a saucepan some fresh butter the size of an egg, chop the quarter of a large onion and add to the butter when it begins to bubble. When this begins to brown add the bread and stir well, till thoroughly hot through. Season rather highly with pepper and salt. Stir through it a tablespoonful of finely chopped parsley, remove from the fire, and add immediately two well-beaten eggs. Stuff the shad with this cressing and sew it us. Sprinkle pepper, salt and flour, and a little water; put a few thin slices of breakfast bacon in the baking-pan and lay the fish upon them. Pour a little hot water into the pan and put into a bot oven, laying a few more slices of bacon over the top of the fish. Baste very often, and when done remove the bacon, strinkle with a little melted butter in which chopped parsley is mixed, and serve in a platter on which the fried shad roe is arranged about the fish in a nest of parsley. in a nest of parsley.

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MERINGUES.—Beat to a stiff froth some whites of eggs; beat into them quickly, with a spoon, powdered sugar in the proportion of one tablespoonful to each egg. With a tablespoon place the mixture in little heaps, about two inches apart, on a sheet of white paper on a meringue board; have the heaps the same size, strew a little sugar over them and put in a moderate oven. When they become straw-colored and hard to the touch, take out of the oven, scoop out the inside or press it in with a teaspoon, then put in cool oven to dry for half an hour. Fill thom with whipped cream; stick them together two and two.

two and two.

Bread Steaks.—Add a little milk, pepper, salt and spice to an egg and beat well tog-ther. Cut some slices of bread of even size and shape and fry a light brown in butter or oil. Dram ou paper, pile on a dish, and serve with tomato sauce.

Sardine Toast.—Divide some sardines lengthwise, removing skin, hones and tails; add a little of the oil from the tin and put into the oven between two plates, letting them get quite hot. Take some thin strips of bread, the exact length of the sardines, fry them in butter, put half a sardine on each alice, sprinkle on Cayenne and salt and a squeeze of lemon juice, and serve very hot.

Riz a la Tomate.—Boil half a pound of rice with one very small onion chopped fine; when done and nearly dry, stir in two tablespoonfuls of grated cheese, three of nice tomato sauce, one teaspoouful of chopped paraloy, a teaspoonful of sweet herbs, a little Cayenne and ealt, and a large tablespoonful of the best fresh butter. Form into a mound, and serve very hot.